BE ON THE LOOKOUT FOR FBI (FOODBORNE ILLNESS)

Is "Looking Clean" Enough to Prevent Foodborne Illness?

FBI Statistics:

- 76 Million Cases of FBI a Year in the U.S.
- 325,000 Hospitilazations a Year in the U.S. Caused by FBI
- 5,200 Deaths a Year in the U.S. Caused by FBI
- \$7.7 \$23 Billion Annual Cost
- \$77,000 Average Cost Per Incident

FBI Agents:

- Biological Hazards: Bacteria, Viruses, Parasites, Yeast, Molds
- Physical Hazards: Glass, Toothpicks, Fingernails, Jewelry
- Chemical Hazards: Cleaners & Sanitizers, Pesticides, Medications
- Naturally Occurring Chemical Hazards: Fish Toxins, Plant Toxins

FBI Sources:

- Humans/Foodworkers: Contaminated Hands, Illness
- Foods: Contaminated Food, Time & Temp Abuse

FBI Symptoms:

- Common Symptoms (onset 12-36 hours): Diarrhea, Cramping, Nausea, Vomiting, Low-Grade Fever, Body Aches
- Rare Symptoms: System Shutdown, Coma, Death

